



Alpine County Health and Human Services

Environmental Health

75 Diamond Valley Road, Markleeville, CA 96120; 530-694-2146

COVID-19 Restaurant Guidance

Employees

- Verify employees are healthy when arriving at work. Sick employees are advised to stay home and not return to work until they are free of fever for at least 24 hours without fever-reducing medication
- Employees who appear to be ill upon arrival to work or become sick during the day should be sent home immediately



Customers Who Show Signs of Illness

- Exclude ill employees and encourage ill members of the public to stay home
- Ensure dining areas allow 6 feet distancing between tables
- Provide customers with additional napkins or tissues to use when they cough or sneeze
- Ensure that bathrooms are fully stocked with soap, towels/hand dryers and no-touch trash receptacles and provide alcohol-based hand sanitizer with at least 60% alcohol for customers to use in common areas
- Instruct wait staff and counter staff to keep a 6-foot distance between themselves and patrons who appear ill as much as possible. If possible, consider seating arrangement and spacing for gathering points and lines for buffets or payments

Handwashing Instructions for All Employees

- Wash hands and arms with soap and warm water for at least 20 seconds **before**:
 - Eating or drinking
 - Preparing food
 - Putting on gloves and taking off gloves
 - Wash hands in similar fashion **after**:
 - Handling raw meat, poultry, and seafood
 - Using the restroom
 - Touching your hair, face, body, clothes, or apron
 - Sneezing, coughing, or using a tissue
 - Smoking, eating, drinking, or chewing gum
 - Using chemicals that might affect the safety of food
 - Emptying or taking out the garbage
 - Cleaning tables or washing dirty dishes
 - Handling money and making change
 - Engaging in other activities that contaminate the hands
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Follow Basic Food Safety Practices

- Keep hot food hot (135 °F or above) and cold food cold (41 °F or below)
- Thoroughly cook foods as required
- Clean and sanitize utensils and equipment at the required frequency.
- Adhere to employee health and hygiene practices—don't work when ill and wash hands frequently and when required as noted above
- Ensure all food and food ingredients are from an approved food source



Buffet/Serving Lines

- Where possible, have servers with gloves serving food at buffets
- Offer hand sanitizer/handwipes to customer when entering serving lines
- Wipe surface spills regularly
- Replace serving utensils frequently

General Cleaning

- Clean and disinfect all “high-touch” surfaces such as serving counters, tabletops, refrigeration, doors, cash register counters, bathroom fixtures, toilets, trash cans, phones, frequently
- Use an Environmental Protection Agency (EPA)-registered product that cleans (removes germs and disinfects)
- Always follow the instructions on the labels of cleaning products and disinfectants

Effective Disinfectants

- To make a disinfecting solution, mix 1 tablespoon of bleach to 1 quart (4 cups) of water. For a larger supply, add ¼ cup of bleach to 1 gallon (16 cups) of water. Use the solution within 20 minutes
- Other EPA-approved disinfectants may be used if they are effective against Coronaviruses
- Consumer may contact the “1-800” number on product label for its effectiveness against “COVID-19”

Proper Handling of Disinfectants, Items and Waste

- Use chemicals in a well-ventilated area
- Avoid mixing incompatible chemicals (read label)
- Prevent chemical contact with food during cleaning
- Manage waste safely and dispose in a secure trash container

